

# Mirabella Sour Wild

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.7%)	81 %	4
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10
Grain	Briess - 2 Row Carapils Malt	0.3 kg (5.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	125 ml	Safale
Almagantion	Ale	Slant	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mirabelki	5000 g	Secondary	14 day(s)
Other	płatki dębowe średnie	20 g	Secondary	14 day(s)